1: Whiting E-5 (1936-1937) 1941
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the grubs, which are considered a delicacy roasted; and she picks up the windfalls from edible varieties of wild fruit trees. These are subsidiary economic tasks for the woman, but, if she neglects them, her husband will criticize her. Her own wish for these additions to her diet also provides a motive for this work.

A woman continues during adulthood to perform many of the tasks that she learned during childhood and adolescence. She is responsible for keeping the household supplied with firewood and water until she has daughters old enough to take over this work. It is her duty to build the fire in her hearth, to plan and prepare the midday meal, and to keep on hand a supply of sago briquettes. Her husband sees to it that she performs these wifely duties, criticizing and even beating her if she is unduly lazy or negligent.

The men and women of a family share the responsibility of caring for the domesticated animals. It is the man who captures wild pigs whenever he spears a sow with a litter. After he brings them home, he tethers them to stakes near the house, where his wife and children feed them sago pulp mash until they are habituated to the dwelling; then he allows them to go free and forage for themselves. The wife has the responsibility of feeding them whenever they return to the dwelling or calling them to be fed if they stay away for more than a day. Special care is taken of a pregnant sow. Husband and wife coöperate in watching her so that they can catch and tame the offspring before they run wild. The man castrates all male pigs because it is believed that boars cannot be domesticated. The litters born to domesticated sows are therefore sired by wild boars. A domesticated pig is speared and butchered and its flesh used in the same manner as wild pigs, and the same taboo against eating its flesh applies to the man who kills it.

One or more dogs are attached to every Kwoma family. Each dog is individually owned, and is fed and cared for by his master or mistress. Some dogs are trained for hunting. To do this a man must teach the dog to follow pig tracks in the forest but not in the hamlet, for if a man's dog chases and

142 for their faces are drawn and their mouths turn down at the corners. The Waskuk on the other hand are big women. Their stomachs protrude before and their butts behind. Their bosoms are full to overflowing, and their round faces are usually split by an ear-to-ear grin. In skin colour they are noticeably lighter than the Yambons. Only one or two old women are present."

342 Yesterday afternoon (Nov. 12), I went down to Mar's house. It is a structure about eight feet high at the ridgepole with a fairly gentle slope to the roof which ends about two feet above the ground. The side walls and the back and front are made of sago bark sewed together. When dried, the bark is about the thickness and consistency of beaver board. About two thirds of the house is closed off by another wall of sago bark with only a small doorway about two by four feet, with the sill about a foot and a
353 half from the ground. This can be closed by a sago bark door. This door
342 is the only opening in the inner room, which is used for sleeping , storing their clay pots, their cooked sago, and their net bags. The latter are hung with a half coconut shell on the roof so the rats cannot get at them.
[892] In this room sleep Mar, his mother, his classificatory sister and two boys
[513] who are his classificatory brothers. They sleep with only a slab of sago bark between them and the ground. The beds are leaned up against the wall during the day. All of them sleep with their feet toward the door. Interestingly enough, Mar's wife sleeps in another house.

The third of the house not inclosed by this room acts as a sort of
[354] porch. Here a huge pot about two and a half feet in diameter and two feet
[262] high was braced up by stones over a fire and a sort of blood red soup made
[415] of a kind of bark and sago was bubbling. One of the boys dished out a half
[412] coconut full of this and ate it with a trade spoon. I noticed some spears
600

252 three or four times, until quite a large mass of the gruel has collected around and between the sticks. The sticks are then rotated above the pot until the excess has dripped off. The sago is then quickly transferred to a leaf (abasambage, a rough dull green leaf about one foot square) and the sticks are pulled apart lengthwise, leaving a sausage-like globule about two inches thick and six inches long deposited on leaf. The process is repeated until about a dozen such sausages have been made. If the gruel gets too cold a little more dry sago and more hot water is added. When the bowl is empty, the leaves are folded lengthwise first and then the ends are folded back-- like a package at the store. These "packages" are piled, [462] bottom side up, so that they will remain folded. Both men and women do [516] this work, men standing up and women sitting down. When the water is hot, [857] child will usually make their own boiled sago, too.

[192] Fried Sago Fritters (nadyi)

Sago is also fried in the following manner. A washed sago lump is [354] put on a shallow clay pot supported by three large rocks over the fire. These rocks stay put and the fire is made between them. The stones are also used to hold the deep pots used in the making of soup. The lump of sago is pushed down and left over the fire for three or four minutes. Then it is pried loose with a little wooden spatula and taken off. It is transferred to a palm spathe which has been made ready for it. The bottom of the lump has been cooked to a stiff cake and is peeled off and put onto another palm spathe. The remaining lump has now been dried so that it is crumbly. A handful of it is now broken off and pressed around the hot pot with thumb and forefinger in a layer about 1/4 inch thick. This is left for a minute or two and then is peeled off with the spatula. It is now about the consistency